

Jazz Brunch Menu

MR. B'S BISTRO
CINDY BRENNAN

Eye-Openers

BLOODY MARY
Mr. B's signature recipe
spiked with vodka / 12

BRANDY MILK PUNCH
Brandy & vanilla blended with
creamy soft ice cream / 12

MIMOSA
Sparkling wine with a touch of
orange juice / 12

Starters

DUCK SPRINGROLLS
Two crispy fried springrolls filled with duck confit,
shiitake mushrooms & spinach, sprinkled with goat
cheese & served with ginger-soy dipping sauce / 20

CRISPY FRIED OYSTERS
Six flash fried Gulf oysters served with jalapeño
tartar sauce / 24

CATFISH FINGERS
Strips of catfish lightly battered & deep fried to a
golden brown, served with tomato tartar sauce / 12

EGGPLANT STICKS
Lightly fried eggplant sticks sprinkled with
Pecorino Romano cheese, with Creole mustard
dipping sauce / 11

JUMBO LUMP CRABCAKE
Jumbo lump crabmeat with peppers & onions,
pan sautéed served with classic ravigote sauce &
a petit green salad / 32

GUMBO YA YA
A rich country style gumbo made with chicken
& Andouille sausage / 11

SEAFOOD GUMBO
A traditional New Orleans gumbo with Gulf
shrimp, crabmeat & okra / 14

SOUP DU JOUR / 13

STRAWBERRY SALAD
Tender baby spinach with avocado, torn basil,
mozzarella pearls & Louisiana strawberries, tossed
in extra virgin olive oil, drizzled with balsamic
gastrique, topped with toasted pecans / 16

BABY ICEBERG SALAD
Red onions, grape tomatoes, Applewood smoked
bacon & Danish bleu cheese, Dijon vinaigrette / 11

BISTRO SALAD
Baby greens, spiced pecans, Parmigiano Reggiano
cheese, grape tomatoes & herb vinaigrette / 11

Entrées

WOOD GRILLED FISH
A fresh fillet of fish of the day grilled over a wood fire
served with pecan popcorn rice & fresh vegetables
Lemon Butter Sauce - or - Creole Meunière / 33
**with a sauté of jumbo lump crabmeat + \$14*

EGGS BENEDICT
Two poached eggs on a toasted English muffin
with Chisesi ham, Hollandaise, & asparagus / 26

STRAWBERRY WAFFLE
A house made waffle topped with Louisiana strawberries,
toasted almonds & Grand Marnier compote, finished
with Chantilly whipped cream / 24

GRILLADES & GRITS
Tender veal simmered with onions & peppers in a
rich Creole sauce over stone ground grits / 34

BARBEQUED SHRIMP
Gulf shrimp barbequed New Orleans style served in their
shells in peppery butter sauce, French bread to dip / 32

BACON WRAPPED SHRIMP & GRITS
Applewood smoked bacon wrapped jumbo Gulf shrimp
with creamy stone ground yellow grits & red eye gravy / 33

CHICKEN PONTALBA
Pan roasted chicken breast with crispy Brabant potatoes
& prosciutto, finished with Hollandaise / 24

CRAWFISH FRITTATA
An individual frittata of eggs scrambled with sweet onions,
peppers & pepperjack cheese, finished with Louisiana
crawfish tails in smoked tomato butter sauce / 30

BISTRO BURGER
A blend of Brisket, short rib & chuck, with Tillamook
extra sharp cheddar & Applewood smoked bacon on
a freshly baked brioche bun, with crispy pommes frites / 25

PORK LOIN & EGGS
Wood grilled pork loin served with garlic
potato rounds & truffle butter scrambled eggs / 38

Desserts

CHOCOLATE CHIP CHEESECAKE
Rich creamy cheesecake with dark chocolate chips,
finished with macerated strawberries / 13

LEMON ICE BOX PIE
In a graham cracker crust with raspberry sauce,
candied lemon, freshly whipped cream / 11

PROFITEROLES & CHOCOLATE SAUCE
Vanilla ice cream filled cream puffs, chocolate sauce / 12

BREAD PUDDING
A Brennan family recipe rich in butter, cream
& eggs, served warm with Irish whiskey sauce / 11

WARM WHITE CHOCOLATE BROWNIE
White & dark chocolate chips baked into a rich confection,
vanilla ice cream, dark chocolate sauce / 12

CHOCOLATE SALTED CARAMEL CAKE
Moist fudgy dark chocolate cake topped with
rich caramel, sprinkle of Maldon sea salt / 13

PECAN PIE
Baked in a flaky crust, served over a drizzle of creamy
caramel, topped with vanilla ice cream / 11

ICE CREAM OR SORBET DU JOUR / 8

~ A 20% gratuity will be added to all parties of six or more ~